

WALNUTS IN PARMESAN BUTTER

1 1/3 cup freshly grated parmigiano-reggiano
4 tbsp butter softened to room temperature
4 tsp chopped fresh basil
1 lb. lightly toasted walnut halves

In a bowl combine all ingredients except the walnuts into a smooth paste.
Scoop up some butter-cheese mixture and cover only about 1/3 – 1/2 of each walnut half.
Place nuts on platter and pass.

THESE ARE TO BE SERVED WITH THE MARTINIS WHILE COOKING IS
PROCEEDING.